

|  |  |   |  |   |                 |                           |
|--|--|---|--|---|-----------------|---------------------------|
| U.S. DEPARTMENT OF AGRICULTURE<br>FOOD SAFETY AND INSPECTION SERVICE<br>INTERNATIONAL PROGRAMS<br><br><b>FOREIGN PLANT REVIEW FORM</b> |  | REVIEW DATE<br><br>7/25/01                                  | ESTABLISHMENT NO. AND NAME<br><br>Est. 12 Masna Studena a.s. |   | CITY<br>Studena | COUNTRY<br>Czech Republic |
| NAME OF REVIEWER<br>Dr. Oto Urban  |  | NAME OF FOREIGN OFFICIAL<br>Drs. Milan Malena & George Kuna |  | EVALUATION<br><input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable |                 |                           |

CODES (Give an appropriate code for each review item listed below)  
 A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply

|                                       |         |                                      |         |                                   |                                  |         |
|---------------------------------------|---------|--------------------------------------|---------|-----------------------------------|----------------------------------|---------|
| 1. CONTAMINATION CONTROL              |         | Cross contamination prevention       |         | 28<br>A                           | Formulations                     | 55<br>A |
| (a) BASIC ESTABLISHMENT FACILITIES    |         | Equipment Sanitizing                 |         | 29<br>A                           | Packaging materials              | 56<br>A |
| Water potability records              | 01<br>A | Product handling and storage         |         | 30<br>A                           | Laboratory confirmation          | 57<br>A |
| Chlorination procedures               | 02<br>A | Product reconditioning               |         | 31<br>A                           | Label approvals                  | 58<br>A |
| Back siphonage prevention             | 03<br>A | Product transportation               |         | 32<br>N                           | Special label claims             | 59<br>O |
| Hand washing facilities               | 04<br>A | (d) ESTABLISHMENT SANITATION PROGRAM |         |                                   | Inspector monitoring             | 60<br>A |
| Sanitizers                            | 05<br>A | Effective maintenance program        | 33<br>A |                                   | Processing schedules             | 61<br>A |
| Establishments separation             | 06<br>A | Preoperational sanitation            | 34<br>A |                                   | Processing equipment             | 62<br>A |
| Pest --no evidence                    | 07<br>M | Operational sanitation               | 35<br>A |                                   | Processing records               | 63<br>A |
| Pest control program                  | 08<br>A | Waste disposal                       | 36<br>A |                                   | Empty can inspection             | 64<br>A |
| Pest control monitoring               | 09<br>M | 2. DISEASE CONTROL                   |         |                                   | Filling procedures               | 65<br>A |
| Temperature control                   | 10<br>A | Animal identification                | 37<br>A |                                   | Container closure exam           | 66<br>A |
| Lighting                              | 11<br>A | Antemortem inspec. procedures        | 38<br>A |                                   | Interim container handling       | 67<br>A |
| Operations work space                 | 12<br>A | Antemortem dispositions              | 39<br>A |                                   | Post-processing handling         | 68<br>A |
| Inspector work space                  | 13<br>A | Humane Slaughter                     | 40<br>A |                                   | Incubation procedures            | 69<br>A |
| Ventilation                           | 14<br>A | Postmortem inspec. procedures        | 41<br>A |                                   | Process. defect actions -- plant | 70<br>A |
| Facilities approval                   | 15<br>A | Postmortem dispositions              | 42<br>A |                                   | Processing control -- inspection | 71<br>A |
| Equipment approval                    | 16<br>O | Condemned product control            | 43<br>M | 5. COMPLIANCE/ECON. FRAUD CONTROL |                                  |         |
| (b) CONDITION OF FACILITIES EQUIPMENT |         | Restricted product control           |         | 44<br>A                           | Export product identification    | 72<br>A |
| Over-product ceilings                 | 17<br>M | Returned and rework product          |         | 45<br>A                           | Inspector verification           | 73<br>A |
| Over-product equipment                | 18<br>A | 3. RESIDUE CONTROL                   |         |                                   | Export certificates              | 74<br>O |
| Product contact equipment             | 19<br>A | Residue program compliance           | 46<br>A |                                   | Single standard                  | 75<br>A |
| Other product areas (inside)          | 20<br>A | Sampling procedures                  | 47<br>A |                                   | Inspection supervision           | 76<br>A |
| Dry storage areas                     | 21<br>A | Residue reporting procedures         | 48<br>A |                                   | Control of security items        | 77<br>A |
| Antemortem facilities                 | 22<br>A | Approval of chemicals, etc.          | 49<br>A |                                   | Shipment security                | 78<br>A |
| Welfare facilities                    | 23<br>A | Storage and use of chemicals         | 50<br>A |                                   | Species verification             | 79<br>A |
| Outside premises                      | 24<br>A | 4. PROCESSED PRODUCT CONTROL         |         |                                   | "Equal to" status                | 80<br>A |
| (c) PRODUCT PROTECTION & HANDLING     |         | Pre-boning trim                      |         | 51<br>A                           | Imports                          | 81<br>O |
| Personal dress and habits             | 25<br>A | Boneless meat reinspection           | 52<br>A |                                   | HACCP                            | 82<br>M |
| Personal hygiene practices            | 26<br>M | Ingredients identification           | 53<br>A |                                   | E.Coli & Salmonella              | 83<br>M |
| Sanitary dressing procedures          | 27<br>A | Control of restricted ingredients    | 54<br>O |                                   |                                  |         |

|  |   |   |                           |
|--|---|---|---------------------------|
| FOREIGN PLANT REVIEW FORM<br>(reverse) | REVIEW DATE<br>7/25/01                                      | ESTABLISHMENT NO. AND NAME<br>Est. 12 Masna Studena a.s.  | CITY<br>Studena           |
|  |   |   | COUNTRY<br>Czech Republic |
| NAME OF REVIEWER<br>Dr. Oto Urban      | NAME OF FOREIGN OFFICIAL<br>Drs. Milan Malena & George Kuna | EVALUATION<br><input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable |                           |

COMMENTS:

7 Few flies were observed in various areas of the establishment.

9 Bait stations did not have specified fecal droppings documented in their rodent control program. The company is going to correct this deficiency.

17 Heavy condensation buildup was observed in the expedition cooler, above some exposed but mostly not exposed product. This was corrected immediately by the establishment management.

26 The company's employee in the boning room was observed to wear his working cloth outside of his protective clothing. No corrective action was taken either by the company management or inspection officials.

43 Condemned carcasses were properly identified but not denatured. The SVA asked IIC to denature the condemned carcasses.

82 Pre-shipment review is going to be performed on product exported to the U.S.A. This company hasn't exported to the U.S. since 1991.

83 Randomness of the carcass selection needs to be changed to exclude the human factor. It is going to be changed by the IIC.

|   |         |  |  |   |                                   |                           |          |
|---|---------|--|--|---|-----------------------------------|---------------------------|----------|
| U.S. DEPARTMENT OF AGRICULTURE<br>FOOD SAFETY AND INSPECTION SERVICE<br>INTERNATIONAL PROGRAMS  |         | REVIEW DATE<br>7/27/01                             |  | ESTABLISHMENT NO. AND NAME<br>Est. 15 Maso Plana a.s.   |                                   | CITY<br>Plana n/Luzici    |          |
| FOREIGN PLANT REVIEW FORM   |         |  |  |   |                                   | COUNTRY<br>Czech Republic |          |
| NAME OF REVIEWER<br>Dr. Oto Urban   |         | NAME OF FOREIGN OFFICIAL<br>Drs. Kuna & Martinkova |  | EVALUATION<br><input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable |                                   |                           |          |
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|   |                          |                            |  |
|---|--------------------------|----------------------------|--|
| <b>FOREIGN PLANT REVIEW FORM</b><br>(reverse) | REVIEW DATE              | ESTABLISHMENT NO. AND NAME | CITY   |
|   | 7/27/01                  | Est. 15 Maso Plana a.s.    | Plana n/Luzici   |
|   |                          |                            | COUNTRY  |
|   |                          |                            | Czech Republic   |
| NAME OF REVIEWER                              | NAME OF FOREIGN OFFICIAL |                            | EVALUATION   |
| Dr. Oto Urban                                 | Drs. Kuna & Martinkova   |                            | <input checked="checked" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable |

COMMENTS:

4 Most of the hand-washing stations in production areas did not have waste baskets. This deficiency was corrected immediately by the establishment officials.

4 The hand-washing facility in packaging room had hand-operated waste basket. This was immediately corrected by the company officials.

7 Several flies were observed in slaughter room.

11 Lighting was inadequate over the boning table in swine boning room. Installation of light in the boning room was scheduled by the establishment officials.

82 The pre-shipment review of the exporting product to the U.S. will be performed.

83 The randomization of pathogen reduction samples will be performed.